

# ISABEL BRASSERIE

## SET LUNCH MENU

2 COURSES - \$34 | 3 COURSES - \$39  
12 PM - 3PM

### STARTERS (CHOICE OF 1)



#### Tender Pea & Leek Soup with Fresh Basil Oil

A vibrant selection of green and black olives, marinated in extra virgin olive oil, fresh rosemary, crushed garlic, and zesty lemon.

#### New Zealand Octopus, Prawn, Fennel & Lime Salad

Tender New Zealand octopus and prawns tossed with thinly shaved fennel, fresh herbs, and a zesty lime dressing. Light, vibrant, and aromatic.



#### Chopped Salad with Tahini, Feta & Zaatar

A vibrant mix of crisp peppers, juicy Roma tomatoes, cucumbers, and fresh herbs, tossed with creamy tahini dressing, crumbled feta, and a sprinkle of aromatic za'atar.



#### Burrata, Chargrilled Grapes & Basil

Creamy burrata cheese served with sweet chargrilled grapes, fresh basil leaves, and a drizzle of aged balsamic and extra virgin olive oil. A harmonious balance of creaminess, sweetness, and herbeaceous freshness.

### MAINS (CHOICE OF 1)

#### Fusilli Pasta with Fresh Basil Pesto, Anchovies, Italian Pecorino Cheese & Iranian Pistachios

Al dente fusilli tossed in a vibrant house-made basil pesto, layered with umami-rich anchovies, freshly grated Italian pecorino, and crushed Iranian pistachios for a crunchy, nutty finish.

#### Open-Fire Grilled Sirloin with Homemade Mustard & Roasted Garlic

Char-grilled sirloin, flame-kissed over open fire, served with our signature house-made mustard and slow-roasted garlic for a deep, smoky richness.

#### Seared Duck, Spiced Cherry Glaze, Orange Purple Cabbage

Tender seared duck breast finished with a fragrant spiced cherry glaze, served alongside lightly braised purple cabbage with orange zest. Rich, aromatic, and visually striking.



#### Truffle Mushroom Risotto

Creamy carnaroli rice slowly cooked with wild mushrooms, finished with black truffle, parmesan and herb oil.

### DESSERTS (CHOICE OF 1)

#### Fresh Canadian Blueberry, Almond & Lemon Cake

Light almond sponge with zesty lemon, fresh Canadian blueberries, and toasted almonds.



#### Sweet & Salty Cheesecake with Cherries

Creamy cheesecake with a hint of salt, topped with fresh cherries and a buttery crust.

#### Vanilla Custard with Roasted Fresh California Strawberries & Rhubarb

Silky vanilla custard served with roasted fresh California strawberries and tangy rhubarb.



Vegetarian

*Prices are subject to a 10% service charge & prevailing government taxes.*

# cultivate

## SET LUNCH MENU

2 COURSES - \$44 | 3 COURSES - \$49

12 PM - 3 PM

### STARTERS (CHOICE OF 1)

#### **Avocado Iceberg Wedges with Eggplant and Mustard Cream Dressing & Roasted Almonds**

A light, modern take on the classic Caesar.

#### **Heirloom Tomato & Herb Salad with Roasted Plums and Pomegranate, Nori, Sesame Salt & Light Soy Mirin Dressing**

A refreshing fusion of Mediterranean produce and Japanese inspired dressing.

#### **Chaat Roasted Japanese Sweet Potatoes with Tamarind & Coriander Chutney**

Italian-farmed broccolini minced into a fine natural pesto, enhanced with toasted almonds, fresh mint, and a drizzle of infused lemon oil.

### MAINS (CHOICE OF 1)

#### **Smoked Onion & Asparagus Risotto with Grated Lemon Rind**

A Northern Italian classic, slowly stirred in a rich vegetable broth. Asparagus lends its deep flavour, while a touch of lemon rind brightens the dish — a comforting celebration of Mediterranean warmth.

#### **Whole Roasted Portobello Mushroom**

Served with sun-dried tomatoes, onions, and sumac spice over a creamy butterbean mash — a wholesome and deeply flavourful dish.

#### **Pasta Casarec (Gluten-Free)**

With roasted peppers, heirloom tomatoes, thyme, and smoked Spanish oil, topped with toasted pine nuts for a touch of rustic Mediterranean warmth.

### DESSERTS (CHOICE OF 1)

#### **70% Dark Chocolate Layer Cake**

Layers of moist cocoa sponge paired with a rich, velvety dark chocolate ganache. 100% plant-based and nut-free.

#### **Vegan Gelato**

Madagascar Vanilla / Strawberry

All prices are subject to a 10% service charge and prevailing government taxes.